1:Spier E-5 (1918) 1928
NT14 Plateau Yumans NT14
Havasupai

251
243
[252] Corn is gathered in all stages of ripeness: the first edible ears are welcomed after the winter's dry provender. Green corn is boiled, made into bread, etc. Green corn may be partially roasted in the husk by placing it in a roasting pit over night. The husk is stripped off and the corn dried. Such ears are boiled during the winter, when they have the taste of fresh corn. When the the ears are ripe and hard the crop is gathered by the men and women who planted it, with the assistance of any one who is willing to help. A woman breaks off the ears as she walks along, throwing them into the burden basket on her back. The corn is spread to dry in the sun, either on the roofs of the rectangular shades, against which ladders conveniently lean, or on heaps of brush around which little smudges of dung are built to scare off rodents. Corn is placed in the stone storage chambers either in the form of husked ears or it is shelled and heaped in a corner. Seed corn is husked and placed in a separate pile in the storehouse. Pumpkin, squash, watermelon, and sunflower seed are selected for sweetness, dried, bundled in a cloth, and set to one side in the chamber. When going up to the plateau for the winter, two small sacks of corn are carried along: they return for more as it is needed. The corn may be stored in three chambers: that in the first is eaten during the winter, that of the second during the spring planting period, and of the third, only a little may be eaten, not all. "We don't eat it all: we don't plant it all." This remainder is saved against the contingency [734] of flood, etc.

Hayvilla has five storehouses convenient to his fields; these were all emptied of the previous year's crop by the end of September. His family (p. 212) did not plant much this year as they have no women to grind their corn, so that only one storehouse will be filled. This is intended to supply himself, his four adult sons, and the five grandchildren. If this proves insufficient, more will be given them without compensation by Wes, his younger brother's son, who has plenty this season. Jim, who plants in his parents' field, stores his corn with theirs.

● 244 In former days two kinds of beans (*mɨdɨpi*) were raised, one a big red variety, the other yellow. These were planted in the cornfields on the same day as the corn, placed midway between the cornhills, 10-12 cm. deep, four to a hole. Both crops ripen at the same time. Surplus [251] beans are also stored in the stone chambers for winter food, leaving enough to plant in the spring.

Squash (*hamtif'*) is planted like beans, at the same depth, four seeds to a hole. Two varieties were known in Hayvilla's boyhood, one large and round, the other long. Squash ripens in October. It is brought home by burden baskets full and piled up. The rind is hacked off with a 251 knife and the squash set aside to dry somewhat. The stem end is cut